



**IQF DICED ONION (GRADE A) \*BELOW ZERO\***

**INGREDIENTS:** White Onions. The product contains no additives and or preservatives.

**CUT AND SIZE:** The onions are butt-ended, peeled, and processed through an automatic dicing machine with a pre-set knife spacing 10mm x 10mm with 10% of tolerance

**FREEZING TECHNIQUE:** Individual quick frozen (IQF)

**ORGANOLEPTIC STANDARDS** Product possesses a good characteristic normal flavor and aroma, and appearance of onions. Free from objectionable flavor and odors of any type.

**COLOR:** The onions possesses a good characteristic white transparent color, typical of fresh onions.

**MAJOR DEFECTS:** No tolerance for stones, glass, plastic, metal, hair, wood.

**MINOR DEFECT:** Total defect will not exceed 5% by weight of defective units such as discolored units tough, woody or fibrous units.  
 - Maximum 2 pieces of skin/500 grams.  
 - No grit or slit is present in any way that might affect the appearance or taste of the product.

**MICROBIOLOGICAL COUNT:** Must be met at the plant level on domestic production and at the time of entry into Canada in the case of imported products.

	<b>n</b>	<b>c</b>	<b>m</b>	<b>M</b>
<b>Total plate count</b>	5	2	100,000 CFU/g	250,000 CFU/g
<b>Total coliforms</b>	5	2	100 CFU/g	1000 CFU/g
<b>E. Coli</b>	5	0	<10 CFU/g	
<b>Listeria mono.</b>	5	0	negative/ 25g	<100 CFU/g
<b>Salmonella</b>	5	0	negative/ 25g	negative/ 25g

n = number of samples to be tested from a particular lot number.  
 c = maximum number of samples allowed to be between m and M.  
 m = microbiological limit which separates good quality from marginally acceptable quality  
 M = microbiological limit which separates marginally acceptable quality from defective quality.

**GMO STATEMENT** This product has not been or is not issued genetically modified and it does not contain ingredients that have been genetically modified.

**PESTICIDES** Maximum residue levels established by Canadian authorities are respected.

**FOOD SAFETY** Food safety standards such as third-party audits are required.



ALLERGENS	PRESENT IN THE PRODUCT	PRESENT ON THE SAME PRODUCTION LINE	PRESENT IN THE PLANT
Peanuts or its derivatives	No	No	No
Tree nuts or its derivatives	No	No	No
Sesame or its derivatives	No	No	No
Milk or its derivatives	No	No	No
Eggs or its derivatives	No	No	No
Soy or its derivatives	No	No	No
Seafoods, shellfish or their derivatives	No	No	No
Fish or its derivatives	No	No	No
Wheat or its derivatives	No	No	No
Gluten	No	No	No
Sulphites	No	No	No
Mustard (all kind)	No	No	No

\*\* Manufacturing plant has cross contamination prevention controls in place

**STORAGE AND HANDLING:** Transport and store at 0 °F or colder

**SHELF LIFE:** 24 months at 0 °F or colder

**NUTRITIONAL INFORMATION:**

<b>Nutrition Facts</b>	
<b>Valeur nutritive</b>	
Per 2/3 cup (85 g) pour 2/3 tasse (85 g)	
<b>Calories 35</b>	% Daily Value* % valeur quotidienne*
<b>Fat / Lipides 0.1 g</b>	1 %
Saturated / saturés 0 g + Trans / trans 0 g	0 %
<b>Carbohydrate / Glucides 8 g</b>	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 4 g	4 %
<b>Protein / Protéines 1 g</b>	
<b>Cholesterol / Cholestérol 0 mg</b>	
<b>Sodium 3 mg</b>	1 %
Potassium 125 mg	3 %
Calcium 20 mg	2 %
Iron / Fer 0.2 mg	1 %
Vitamin A / Vitamine A 0 mcg	0 %
Vitamin C / Vitamine C 6 mg	7 %
Vitamin D / Vitamine D 0 mcg	0 %
*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup	

**PACKAGING:** 6x2kg Code 6690  
1x20lbs Code 6691  
1x40lbs Code 6692

**PREPARATION**

Cook until desired tenderness, cooking time for frozen vegetables is shorter than for fresh ones to taste. Cooking time may vary depending on the particular appliance used.

Do not Refreeze.

Revised 07 / 2021